



# Noreen's Kitchen

## Hot Artichoke Spinach Dip

2 8-ounce bricks cream cheese, softened  
1 cup mayonnaise  
1 cup mozzarella cheese  
½ cup parmesan cheese  
2 tablespoons butter  
8 ounces sliced Cremini mushrooms

12-ounce package frozen spinach  
2-15-ounce cans artichoke hearts drained and  
chopped  
2 cloves garlic, minced

### Step by Step Instructions

Heat a heavy bottomed skillet over medium high heat.

Melt butter.

Add mushrooms and garlic and sautee until soft, about five minutes.

Add in artichokes and spinach. Stir well to combine.

Add in cream cheese and mayonnaise and stir constantly until the mixture is cohesive and melty.

Add in grated mozzarella and parmesan and stir well to combine.

If you are going to serve this warm on a buffet, transfer to a slow cooker or you can make this in an electric skillet for ease of transport and keeping warm.

Sprinkle top with additional shredded mozzarella and parmesan.

Serve with sliced French baguette, butter crackers, tortilla chips or vegetable crudité.

Leftovers can be stored in an airtight container in the refrigerator for up to three days. Reheat in a skillet or in the microwave.

**ENJOY!**